

ABSTRACT

It is an object of the present invention to provide a choux pastry having an excellent rice cake-like texture, a large capacity, and a thin choux shell, a method for producing the same, a choux pastry dough for producing the choux pastry, and a flour mix for preparing the choux pastry dough. The object is solved by producing and providing a choux pastry which has an excellent rice cake-like texture, a large capacity, and a thin choux shell, wherein the choux pastry is produced by using a choux pastry dough prepared by using a starchy raw material in which (A) 70 parts by mass to 92 parts by mass of a starch having an amylopectin content of 80% by mass or more and (B) 8 to 20 parts by mass of a pregelatinized starch are contained, provided that $A + B \leq 100$ parts by mass, or in which (A) 70 parts by mass to 92 parts by mass of a starch having an amylopectin content of 80% by mass or more and (B) 8 to 20 parts by mass of a pregelatinized starch are contained, provided that $A + B < 100$ parts by mass, and (C) a grain flour in an amount to be blended of 22 parts by mass or less is blended as the balance of the starchy raw material, based on 100 parts by mass of the starchy raw material comprised in the choux pastry, wherein at least 8 parts by mass or more of the starch having an amylopectin content of 80% by mass or more of the above (A) is waxy tapioca starch.